Claims

1. A soybean noodle comprising 4 to 10 parts by weight of soybean powder and 2 to 4 parts by weight of wet bean-curd residue with water content of 60%~80%.

2. A soybean noodle of claim 1, wherein said noodle comprises 7 part by weight of soybean powder and 3 part by weight of wet bean-curd residue with water content of 60%~80%.

3. A soybean noodle of claim 1, wherein said noodle further comprises 0.5 to 2 parts by weight of soybean protein powder.

4. A soybean noodle of claim 3, wherein said noodle comprises 6 part by weight of soybean powder and 3 part by weight of wet bean-curd residue with water content of 60%~80% and 1 part by weight of soybean protein powder.

5. A soybean noodle of any one of claim 1-4, wherein said wet bean-curd residue with water content of 60%~80% is a byproduct from the production of soybean protein powder processing from the soybean under the condition of low-temperature.

6. A soybean noodle of any one of claim 1-4, wherein said soybean powder is defatted 50%.

7. A soybean noodle of any one of claim 1-4, wherein said noodle can be used to produce instant noodles, silky bean milk rolls , silky bean curd and so on according to the conventional method in noodl-making field.

8. A method for preparing a soybean noodle comprising the following sequential steps:

1) Pretreatment: The dry soybean was peeled and defatted 50~100% by extruding and then the defatted soybean was crushed into powder of 70-120 mesh size;

2) Preparing the following materials: 4 to 10 parts by weight of the said soybean powder, 2 to 4 parts by weight of wet bean-curd residue with water content of 60%~80% and 0.5 to 2 parts by weight of soybean protein powder were weighted;

3) The soybean powder was uniformly mixed with wet bean-curd residue and soybean protein powder, then the mixture was extruded and aged to finished noodle product within 1~5 minutes at a temperature of 100~190°C and at a pressure of 6~8 atm using the extruder, and said noodle was finally shaped into strip-like, filar or sheet-like.